

PRIVATE
DINING
MENU

PRIVATE DINING MENU

OPTIONS

MENU 1

Three courses & coffee
£35 per person

MENU 2

Three courses & coffee
£40 per person

MENU 3

Three courses & coffee
£50 per person

MENU 1

STARTER

Lentil & Vegetable Broth

MAIN

**Lemon and Thyme Roast
Breast of Chicken**

Herb baked carrot, sauté savoy cabbage,
roast baby potato & chicken jus

Traditional Slow Cooked Steak Pie

Prime beef in a rich gravy, puff pastry,
herb roast baby potatoes & glazed roots

Vegetable Haggis Strudel

Seeded pastry, roast roots
& champit tatties

DESSERT

Sticky Toffee Pudding

Salted caramel sauce &
vanilla ice cream

Tea, Coffee & Shortbread

MENU 2

STARTER

Roast Red Pepper & Tomato Soup
Crème fraiche and basil oil

Haggis Gateau

Bashed neeps and champit tatties,
whisky & grain mustard jus

MAIN

Breast of Chicken Stuffed with Haggis

Herb roast baby potato, glazed roots
& peppercorn cream

Seared Fillet of Sea Bass *(Supplement £4)*

Lemon & dill potato cake, tenderstem broccoli,
roast vine tomato, white wine & parsley cream

Lemon and Herb Risotto Cake

Rich tomato and basil ragu, charred
broccoli & rocket leaf

DESSERT

Glazed Lemon Tart

Toasted pinenut crumb, raspberry coulis
& vanilla ice cream

Sticky Toffee Pudding

Salted caramel sauce & vanilla ice cream

Tea, Coffee & Shortbread

MENU 3

STARTER

Cream of Cauliflower Soup
Crispy onions & truffle

Prawn Cocktail

North Atlantic prawns, creamy Marie Rose, crisp
lettuce & apple salad, lemon & sourdough crouton

MAIN

Roast Rib of Beef

Yorkshire pudding, rosemary roast potato & glazed
roots, sauté savoy & rich red wine jus

Breast of Chicken Stuffed with Haggis

Herb roast baby potato, glazed roots
& peppercorn cream

**Wild Mushroom,
Tarragon & Celeriac Wellington**

Glazed roots,
sauté greens & caramelised onion jus

DESSERT

Passion Fruit & Coconut Panna Cotta

Mango coulis & coconut crumb

Dark Chocolate & Salted Caramel Torte

Honeycomb, clotted cream & chocolate crumb

Tea, Coffee & Shortbread

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SUPPLEMENTS

STARTERS

Lentil & vegetable broth (ve, gfa)		
Roast red pepper & tomato soup, crème fraîche & basil oil (ve, gfa)		
Cream of cauliflower, crispy onions & truffle (ve, gfa)	£2.00	
Prawn cocktail, North Atlantic prawns, creamy Marie Rose, crisp lettuce & apple salad, lemon & sourdough crouton (gfa)	£3.00	£3.00
Haggis gateau, bashed neeps & champit tatties, whisky & grain mustard jus	£2.00	
Fine chicken liver parfait, plum & apple chutney, sourdough croutons & watercress salad (gfa)	£2.00	
Roast heritage beetroot, whipped goats cheese, endive & watercress, walnut granola & sherry vinegarette (v, gfa)	£2.00	

MAINS

Lemon & thyme roast breast of chicken, herb baked carrot, sauté savoy cabbage, roast baby potato & chicken jus (gf)		
Traditional slow cooked steak pie, prime beef in a rich gravy, puff pastry & herb roast roots		
Roulade of chicken, sun blushed tomato, mozzarella & fresh basil, wrapped in Parma ham, roast ratatouille, dauphinoise potato & madeira jus (gf)	£4.00	
Wild mushroom, tarragon & celeriac Wellington, glazed roots, sauté greens & caramelised onion jus (v)	£4.00	£2.00
Posh fish & chips, breaded cod fillet, sauté potato, pea puree, caramelised lemon & warm tartare sauce	£7.00	£5.00
Breast of chicken stuffed with haggis, herb roast baby potato, glazed roots & peppercorn cream	£4.00	
Roast rib of beef, yorkshire pudding, rosemary roast potato and glazed roots, sauté savoy & rich red wine jus (gfa)	£8.00	£8.00
Vegetable haggis strudel, seeded pastry, roast roots & champit tatties (ve)		
Seared fillet of sea bass, lemon & dill potato cake, tenderstem broccoli, roast vine tomato, white wine & parsley cream (gfa)	£5.00	
Duo of beef, medallion of fillet & slow braised shin, potato gratin, thyme baked carrot, sauce bourguignon with red wine, pancetta, caramelised baby onion & wild mushroom (gfa)	£10.00	£10.00
Lemon & herb risotto cake, rich tomato & basil ragu, charred broccoli & rocket leaf (v, vea)		£8.00

DESSERTS

Sticky toffee pudding, salted caramel sauce & vanilla ice cream (v)		
Passion fruit & coconut panna cotta, mango coulis & coconut crumb (ve, gfa)	£2.00	
Dark chocolate & salted caramel torte, honeycomb, clotted cream & chocolate crumb (ve, gfa)	£3.00	£2.00
Raspberry posset, fresh berry compote, hazelnut praline & meringue (v, gfa)	£3.00	£2.00
Glazed lemon tart, toasted pinenut crumb, raspberry coulis & vanilla ice cream (v)	£2.00	

LYNNHURST